

A recipe from



Cherry Tomato Puttanesca

Ingredients

1 16 oz package [Racconto Spaghetti](#)
1/4 cup [Racconto Extra-Virgin Olive Oil](#)
Pinch of hot chili flakes
1 Tbsp [Racconto Chopped Garlic](#)
6 anchovy fillets, roughly mashed with a fork
1 14 oz can [Racconto Cherry Tomatoes](#), drained halved
15 Kalamata olives, pitted and coarsely chopped
1 heaping Tbsp [Racconto Capers](#), coarsely chopped
Large pinch brown sugar
[Racconto Sea Salt](#) and freshly ground black pepper

Preparation

Cook spaghetti in boiling water until it is slightly undercooked, about 1 minute away from being al dente, strain. Heat the olive oil in a large pan on medium heat. Add chili flakes and garlic, sauté for 2 minutes, until garlic is fragrant and golden. Add the mashed anchovies and sauté for 30 seconds. Then add the cherry tomatoes and sauté for an additional 8 to 10 minutes, until the tomatoes begin to create a light sauce. Once the tomatoes have thickened to a sauce-like consistency, mix the olives, capers, brown sugar, sea salt, and freshly ground black pepper into the sauce. Add the cooked spaghetti to the pan, reduce the heat to medium-low and use tongs to stir until the pasta absorbs the sauce, about 3 minutes.



Total Prep Time: 30 minutes
Serves: 6